

BELEAF PLANT-BASED CALAMARI

WHY PUT BELEAF ON YOUR MENU?__

Beleaf Plant-Based calamari would be an amazing addition to any modern menu. It caters to the growing demand for sustainable and ethical dining options as consumers seek to reduce their environmental footprint. It also aligns with the rising trend of plant-based cuisine, which has proven to attract curious foodies eager to explore new, creative, and healthier dishes. Beleaf's consistency in flavor and texture helps avoid the potential variability often associated with seafood, ensuring a reliable and high-quality dining experience. By introducing Beleaf calamari, your restaurant can demonstrate a commitment to sustainability, creativity, and flavor, ultimately enhancing its reputation and customer loyalty.



ATTRACT A NEW DEMOGRAPHIC



INCREASE TRAFFIC



IMPROVE SALES

Environmentally Friendly

WHY BELIEVE IN BELEAF?



100% Plant-Based



Zero Trans Fats



Soy Free



Non-GMO



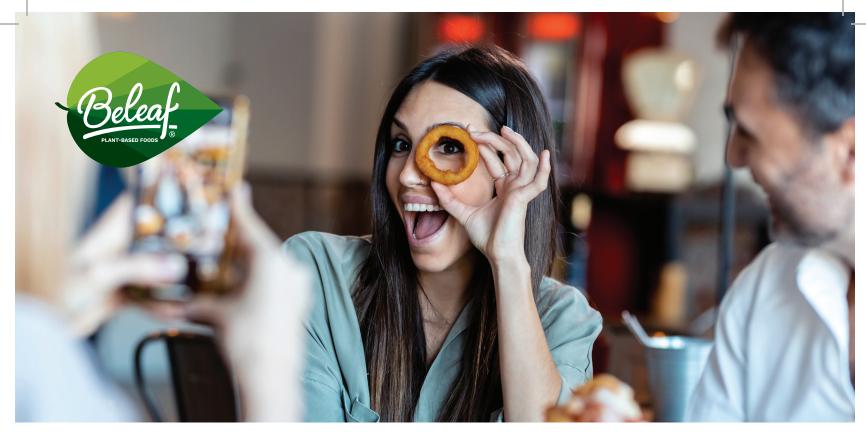
Dairy Free



No Preservatives



Cholesterol Free



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PLANT-BASED IS GOOD BUSINESS.

48%

48% percent of U.S. restaurants feature plant-based options.¹

66%

66% percent of the U.S. population is engaging with plant-based foods.¹

\$8B

In 2023 plant-based food sales in U.S. eclipsed \$8 billion.²

43%

43% percent of people feel having plantbased options available improves their restaurant experience.³

Product Info - Beleaf Plant-Based Calamari (Foodservice)	
Item #:	D018
DOT #:	770956
Case Size:	19.6" x 14.7" x 9.8"
Case Count:	4/6.6 lb
Shelf Life:	24 months
TI X HI:	T6/H8 - 48 cs/pallet
Gross Weight:	29.5 lbs
Net Weight:	26.4 lbs
Case Cube:	1.62
Country of Origin:	Taiwan
Lot Code/Manufacture:	Pure Brother Co.
UPC Code:	8 50247 00858 7

Nutrition Fa	icts
30 Servings per Container Serving Size 6 Pieces	s (100g)
Amount per serving Calories	209
% D	aily Value*
Total Fat 11g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 629mg	27%
Total Carbohydrate 26g	9%
Dietary Fiber 6g	21%
Total Sugars 0g	
Includes 0g Added Sugar	s 0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 166mg	13%
Iron 0mg	0%
Potassium 31mg	1%

Ingredients:

Water, Modified Food Starch, Acetic Acid, Potato Fiber, Binding Agent (Sodium Carboxymethyl Cellulose, Gellan Gum), Glucomannan (Konjac Flour), Trehalose, Salt, Vegan Flavors, Bread Crumb (Gluten), Vegan Seasoning Agent (Monosodium L-Glutamate, 5°-Inosinate + Sodium 5*-Guanylate, Disodium Succinate), Quality Improvement (Calcium Carbonate, Calcium Hydroxide), White Pepper, Flour (Gluten), Black Pepper, Coloring Agent (Titanium Dioxide).

1. https://plantbasedfoods.org/marketplace









https://plantbasedfoods.org/latest/groundbreaking-pbfa-report-reveals-consumersopt-for-plant-based-when-given-the-choice#:~:text=In%202023%2C%20 plant%2Dbased%20 foods,%25%20and%2081%25%2C%20respectively

^{3.} https://plantbasedfoods.org/foodservice